



RASPBERRY JAM

2 qts. raspberries
7 C sugar
juice of 1 lemon
1/2 bottle pectin

Wash and mash berries. Add other ingredients except pectin and boil 2 1/2 minutes. Remove from heat, add pectin and skim and stir for about five minutes.

If you plan to use the jam within two weeks, pour into sterilized jars and store in refrigerator. To store longer, cover jars with melted paraffin. Yield: 5 pints

From: South 47 Farm, Redmond

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